

TREZ

BISTRO & WINE BAR

MAIN DINNER MENU

TREZ BOARDS

Baked Brie Board

baked Brie stuffed in a puff pastry with blueberry sauce 16

Fried Goat Cheese Board

fried goat cheese with marinara sauce and crostini 18

The Board

baked brie stuffed in a puff pastry with blueberry sauce served with 4 artisanal meats 34
add extra crostinis to any board for \$6.
add extra meat or cheese for \$7

MAIN DISHES

new Roasted Cauliflower 22

roasted kale & cauliflower on top on a bed of black bean sauce topped with mango chutney

Spring Salad 15

cherry tomato, cucumber, red onion, honey roasted pecans, feta & balsamic vinaigrette.
Add chicken for \$6 or shrimp for \$8.

new Chicken & Sausage Gumbo 18

chicken and chicken andouille sausage In a creole roux served with rice and a cornbread muffin topped with honey and butter

Beef or Black Bean Burger 19

1/4 lb all beef patty or house made black bean patty on a toasted buttered bun served with lettuce, tomato, onion, & pickles and paired w/ a side of french fries.

***avocado spread comes on the black bean burger only.**

Fried Chicken Wing Dinner 20

five (5) crispy fried chicken wings w/ buttered mashed potatoes, southern style green beans & honey butter biscuit

new Trez Oyster Plate 21

8oz crispy fried oysters on a bed of cajun sweet potato fries served with cocktail & tartar sauce

SHARABLES

new In-House Smoked Salmon 18

cured and smoked in-house served w/ fried goat cheese, capers, chopped onion & toast points

WEEKLY SPECIALS

Taco Tuesday Special 22

Three gourmet tacos. Choice of chicken, shrimp, or veggie served with borracho beans, rice & a Carafe of Sangria

Cajun Pasta veggie 16 | chicken 20 | shrimp 24

your choice of veggie, chicken or shrimp with penne pasta coated in a special cajun sauce

new Grilled Salmon 32

Atlantic grilled salmon served w/ vegan dirty rice & brussels sprouts

Rosemary Jerk Lamb Chops 48

double bone-in lamb chops marinated for 24 hours in our house made jamaican jerked seasoning served with garlic parmesan mashed potatoes & brussels sprouts

new Asian Ribeye 48

marinated 16oz ribeye in asian spices grilled w/ garlic parmigiana mashed potatoes & honey glazed brussel sprouts

new Blackened Red Fish 49

served on a bed of vegan dirty rice topped with grilled shrimp fried oysters with étouffée sauce with collard greens

FEATURED DESSERTS

White chocolate peach cobbler 10

Assorted seasonal fruit bowl 10

Butter pound cake by The Gr8Debate 10

20% gratuity added to all checks. No split checks for tables and/or parties of 4 or more.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-borne Illness.